



BY APPOINTMENT TO
HER MAJESTY THE QUEEN
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON



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HRH THE PRINCE OF WALES
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CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

OLIVIER LEFLAIVE

2008 Vintage



Introduction

Olivier Leflaive – Background

Maison Olivier Leflaive is one of Burgundy's most respected *négociant* houses, offering wines of exceptional quality and style, from many different villages and *cru* vineyards. Olivier's commitment to quality is further evident in the recent purchase of a number of top quality vineyards, allowing him to offer *domaine* wines also. These are farmed according to strict organic principles.

Winemaker Franck Grux is an important figure to mention here. Not only does he manage relationships with the many small growers who supply the business, he is also responsible for the astonishing consistency and impeccable quality of the wines themselves. Pure and limpid, these wines always remain true to their origins, yet exhibit something of Franck's personal style – at once restrained and flamboyant – that inspires so much drinking pleasure and our unswerving loyalty.

Olivier Leflaive and Corney & Barrow

Corney & Barrow and Olivier Leflaive have forged a very special relationship over many years, indeed in many ways this is more of a partnership. In order to secure the quantities we need of Olivier's wines, together with UK market exclusivity, we buy very early in the year after vintage, which is quite unusual within the trade. This helps Olivier enormously, and in return he is prepared to offer us preferential pricing terms, which also benefits you – a win-win arrangement for all parties.


Market Conditions

Despite the overall high quality of 2008, Olivier has been particularly mindful this year in his offer pricing, taking account of nervous trading conditions and in order to mitigate the punishing effects of a strong euro and weak British pound. We have therefore taken the decision to offer this high quality vintage at either the same or lower pricing than last year, reflecting market conditions and to offer a further incentive to buy.

2008 Overview

2008 is a vintage of very high quality. The wines possess impressive flavour intensity and balance within the classical Burgundian framework, offering delicious drinking in the immediate to mid-term, while some, particularly those from the best sites, will be capable of longer ageing.

As ever, please note that Olivier's wines drink beautifully young and do not require years of cellaring to show the allure and highly sought-after style for which the house is well-known. This is quite deliberate and Olivier has always aimed to achieve wines of immediate appeal. While this does not mean the wines will not last, we prefer to enjoy them as soon as we can, hence our suggested drinking 'windows'; you may like to keep some of the wines longer of course, depending on your taste preferences.



Rebecca Palmer
Associate Director, Buying
April 2009



2008 Vintage Report

A very good vintage... almost a great vintage.

‘Un millésime de très bonne qualité, qui aurait été un grand millésime’

Franck Grux, winemaker, March 2009

This was not always the most promising vintage, with weather conditions oscillating somewhere between dismal and disastrous. Indeed everything seemed to happen just at the wrong time. After a deceptively mild winter, cool temperatures during flowering in June caused widespread *millerandage* (where fruit fails to ‘set’ properly) leading to uneven ripening and potentially smaller yields. July and August delivered an unremitting grey-toned palette of low-lying cloud, drizzle and torrential downpours which left the grapes not only pitifully small and unripe but under constant attack from mildew, requiring constant vigilance to keep in check.

Having found on previous occasions that Olivier’s humour is linked closely to the prevailing weather, I thought I would wait for clearer skies before phoning him for a vintage update. This was a good move, as it turned out. Everything changed on the 15th September with the arrival of warm, sunny conditions and – critically – the fair north wind that helped ripen and concentrate the tiny berries, and with it their sugars, acidities and flavours. Yields are therefore much smaller, with further rigorous selection in the vineyards seeing the harvest reduced by as much as 30% in some villages, while overall quality is high. Olivier’s good mood and fabled gallic charm were thus restored.

Last month we made the trip to Puligny, to taste the 2008 vintage for the very first time, assess its quality and style and confirm our purchases. As I swirled my first sample around the glass, Olivier took me aside and explained with grand solemnity “*tu verras Rebecca, c’est la petite soeur délicieuse, appétissante, sur la pêche blanche... celle qui fait craquer*”. You have to forgive Olivier’s analogy. In fact, depicting the 2008 as 2007’s little sister isn’t half bad! Irresistibly peachy! If 2007’s taut acidities and cool fruit profile needed a year or two to reveal its classic, grown-up charm, 2008 is rather different. While possessing similar structural finesse, its wines have an altogether more suggestive appeal reminiscent of a ripe white peach – pitched somewhere between delicacy and purity on the one hand and downright sensuality on the other.



Chablis

Olivier's Chablis are terrific this year. Such quality is not uniform in the area in 2008, but Olivier's team took the risk to delay harvest in the interests of ripeness, and fortunately the sun continued to shine. The rewards are tangible: these are brilliant wines, harmonious and limpid with classic underlying minerality.

Chablis Les Deux Rives

Corney & Barrow Score 18 to 18.5 plus

Olivier's privileged sites either side of the river Serein, benefited from the prolonged ripening season in 2008, giving grapes of exceptional quality. Les Deux Rives is textbook Chablis with a degree of added richness, offering classic mayblossom perfume, green apple profile and minerally acidity typical of the appellation. Pretty wine.

Estimated arrival UK: September 2009

£95/case of 12, in bond UK

Recommended drinking from 2009 to 2012



Chablis 1er Cru Fourchaume

Corney & Barrow Score 18.5

A clear step up from Deux Rives, this wine shows densely concentrated orchard fruit, a defined steely core, and underlying power – the hallmarks of this famous *cru* vineyard, and even more marked this year, due to the late harvest date. Positively crackling with tension and energy, this is the wine of choice for Chablis faithfuls.

Estimated arrival UK: October 2009

£155/case of 12, in bond UK

Recommended drinking from 2009 to 2013

Chablis Grand Cru Vaudésir

Corney & Barrow Score 18 plus

This is an impressive example of Vaudésir, rated by many critics as the best of the seven Chablis Grand Cru vineyards. Produced in tiny quantities only, this is a strikingly complex wine, opulent and characterful. Ripe pears, baked quince, nutmeg and aromatic white-flower scents are bound up in layers of caramel cream, the texture shot through by Chablis' typical minerally tang. A lovely wine of great refinement and self-assurance, that will drink with grace and considerable decadence over the next 5 years.

Estimated arrival UK: October 2009

£290/case of 12, in bond UK

Recommended drinking from 2009 to 2013 plus



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C&B Recommended Seal:
wines offering outstanding value



Vineyards in Puligny at harvest time

Côte de Beaune

The legendary Côte de Beaune is the home of Burgundy's most revered white wines. The sheer quality and depth of Olivier's range is impressive, comprising inspiring examples from less well-known villages such as Pernand-Vergelesses, Auxey-Duresses and Saint-Aubin as well as much-loved favourites from the hallowed trinity of Meursault, Puligny-Montrachet and Chassagne-Montrachet. 2008 is a lovely vintage here, with flashes of pure brilliance. At once classically structured and seductive, these wines are also excellently priced.

Bourgogne Blanc Les Sétilles

Corney & Barrow Score 17.5 to 18

This is not just any Bourgogne Blanc, this is Olivier Leflaive's closely-guarded secret blend from prime vineyards in Puligny and Meursault. The resulting wine is the perfect progeny, melding seamlessly Meursault's fleshy fruit, plump fresh nuts and creamy textures with the driving minerally energy and jasmine scent of Puligny. Exceptional wine, extraordinary value, one of Burgundy's best kept secrets. A C&B staff favourite.

Estimated arrival UK: October 2009

£75/case of 12, in bond UK

£87/case of 6 magnums, in bond UK

Recommended drinking from 2009 to 2011

Pernand-Vergelesses

Corney & Barrow Score 18.5 plus

'Poor man's Corton', this appellation borders Corton-Charlemagne, and Pernand's perfume, purity and poise offer more than a touch of the real thing. Lightly creamy with restrained pear fruit, flavours and textures here are just ripe, just rich enough with a firm, steely core to balance. Incredibly fine and graceful. A great food wine.

Estimated arrival UK: October 2009

£110/case of 12, in bond UK

Recommended drinking from 2009 to 2011

Auxey-Duresses La Macabré

Corney & Barrow Score 18.5

The village of Auxey-Duresses lies a mere stone's throw from Meursault. In 2008 La Macabré vineyard yielded a minuscule crop of super-concentrated grapes and outstanding quality. This shows in the wine's impressive rendition of its more famous neighbour, offering moreish flavours of preserved lemons, spiced, baked apples and a rich underlying texture.

Estimated arrival UK: October 2009

£110/case of 12, in bond UK

Recommended drinking from 2009 to 2013

Saint-Aubin 1er Cru En Rémy

Corney & Barrow Score 18.5

The insiders' appellation, St Aubin lies higher up the same slope as Puligny's Grand Crus and has much to offer. En Rémy is an exceptionally luminous, pebble-strewn vineyard at the top of a cool, exposed slope. 'Let's suck stones' exclaimed Franck as he put a glass into my left hand and a pebble into my right. He wasn't joking. While I must confess to preferring the wine (it slipped down rather more easily) its defined minerality recalled the scent of the stone and that of the vineyard itself. Fermentation in large, old oak barrels has added subtle layers of hazelnut-cream richness to balance. Delicate, charming, uplifting: a classic Saint-Aubin.

Estimated arrival UK: December 2009

£145/case of 12, in bond UK

£157/case of 6, in bond UK

Recommended drinking from 2009 to 2012



Saint-Aubin 1er Cru Dents de Chien

Corney & Barrow Score 17.5 to 18

Although Dents de Chien lies just yards away from En Rémy, its soils are dramatically different; ruddy-toned and densely packed. At once a more open and powerful wine, Dents de Chien offers fresh, ripe apple fruit, and an appealing richness and depth. This is winemaker Franck Grux' favourite St Aubin, his 'grand vin' of the appellation, and the one he recommends with dinner. Harmonious and complete, Dents de Chien simply sings for its supper.

Estimated arrival UK: December 2009

£145/case of 12, in bond UK

£157/case of 6 magnums, in bond UK

Recommended drinking from 2009 to 2012

Meursault Clos du Cromin

Corney & Barrow Score 18.5 to 19

Enticing, complex, at once rich and weighty yet inexplicably light, this elegant, vinous Meursault is truly exceptional in 2008. Subtle scents and flavours suggest lemon meringue, fresh almonds, white flowers, spice; while none overpower, the wine itself is intoxicating.

Estimated arrival UK: March 2010

£175/case of 12, in bond UK

£187/case of 6 magnums, in bond UK

Recommended drinking from 2010 to 2014



Chassagne-Montrachet

Corney & Barrow Score 18.5 plus

Subtly scented and tonic, with a refreshing, citric quality, this classic village Chassagne is the fruit of a number of tiny vineyard parcels, recently brought into the Olivier Leflaive stable. A benchmark example of its type, offering simply brilliant value for money.

Estimated arrival UK: March 2010

£190/case of 12, in bond UK

£202/case of 6 magnums, in bond UK

Recommended drinking from 2010 to 2014

Puligny-Montrachet Les Meix

Corney & Barrow Score 18 plus to 19

Les Meix vineyard is next to famous 1er Cru Les Pucelles, and is owned by Olivier. Farmed according to organic methods, it seems to deliver more delicious wines every year. Smooth, linear, mineral – Les Meix always hits the sweet spot, delivering that almost intangible balance of richness and lightness. However 2008 is in a different class, with a palate that goes on and on, leaving a beguiling, mouthcoating scent in its wake. A C&B staff favourite, Les Meix 2008, as in 2007, will prove outstanding.

Estimated arrival UK: March 2010

£198/case of 12, in bond UK

£210/case of 6 magnums, in bond UK

Recommended drinking from 2010 to 2014



Chassagne-Montrachet Les Blanchots

Corney & Barrow Score 18.5 plus

Blanchots virtually touches the revered grand cru Criots-Bâtard-Montrachet and we believe it has similar pedigree. Blanchots is always heady, with its orange-blossom scent, fresh, ripe pears, and rich textures counterbalanced by taut, stony acidities. True poise, top class and absolutely gorgeous.

Estimated arrival UK: March 2010

£225/case of 12, in bond UK

£237/case of 6 magnums, in bond UK

Recommended drinking from 2010 to 2014

Chassagne-Montrachet

1er Cru Abbaye de Morgeot

Corney & Barrow Score 18.5 plus to 19

A powerful wine this year, showing great concentration: intensely mineral, subtle, spicy and complex. There are added layers of flavour too, particularly on the mid-palate, but the wine has so much more still to give. Serious, rich but balanced, with great stature and a magnificent finish.

Estimated arrival UK: May 2010

£298/case of 12, in bond UK

£310/case of 6 magnums, in bond UK

Recommended drinking from 2010 to 2014 plus



Meursaults 1er Cru Poruzots

Corney & Barrow Score 18.5

Tantalisingly voluptuous, shapely yet fabulously taut with a fine almost smoky scent, Poruzots has never been so stylish. To take Olivier's analogy a step further (please see vintage report), this is a Monica Bellucci of a wine. Super-concentrated due to a much reduced harvest, there are just 20 cases available this year.

Estimated arrival UK: April 2010

£318/case of 12, in bond UK

£330/case of 6 magnums, in bond UK

Recommend drinking from 2010 to 2014 plus

Puligny-Montrachet

1er Cru Les Referts

Corney & Barrow Score 18.5 plus to 19

This vineyard lies next to Meursault Charmes, and its richer soils give the wine additional weight and gravitas. While still rather tight and closed upon initial tasting in March 09, the wine bares the classic hallmarks of top Puligny: white flowers and stony scent, flavour concentration, creamy weight and taut minerality are all there in spades, to be unfurled in time. Referts will benefit from a year or two in cask and bottle to reveal the extent of its power and charm. This is a 'grand vin', in its own class.

Estimated arrival UK: May 2010

£325/case of 12, in bond UK

£337/case of 6 magnums, in bond UK

Recommended drinking from 2010 to 2014 plus



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C&B Recommended Seal:
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Côte Chalonnaise

The Côte Chalonnaise benefits from its warmer, more southerly conditions giving slightly richer, creamy-textured wines of immediate charm and appeal. 2008's luminous Indian summer has yielded beautifully expressive wines. While villages such as Rully and Montagny do not have the super-league status (nor the price-tag) of the Côte de Beaune, these are stylish, delicious wines of superior quality and stunning value for money – an irresistible combination.

Rully La Chatalienne

Corney & Barrow Score 18 to 18.5

La Chatalienne is a *lieu-dit* (named vineyard) high on the plateau with poor, stony soils giving wines of restrained fruit and gentle minerality. Clever use of old large oak barrels for a portion of this wine gives a subtle creamy richness with hints of apples and nuts. A really appetizing wine, with an exceptional price tag.

Estimated arrival UK: October 2009

£87/case of 12, in bond UK

Recommended drinking from 2009 to 2011

Rully 1er Cru Rabourcé

Corney & Barrow Score 18.5

This wine's bright yellow colour, and aromas verging on the exotic, hint at the sheer flavour concentration and ripeness of the grapes produced in the Rabourcé vineyard, a natural sun-trap in the form of an amphitheatre.

The palate offers ripe apples, plump macadamia nuts and rich, creamy textures balanced by lovely fresh acidities, incisive to the core. Olivier's Rabourcé is open in style and flattering of its appellation – a benchmark example and thoroughly deserving of its *cru* status. Delicious wine, both rich and refreshing.

Estimated arrival UK: October 2009

£109/case of 12, in bond UK

£121/case of 6 magnums, in bond UK

Recommended drinking from 2009 to 2012

Montagny 1er Cru Bonneveaux

Corney & Barrow Score 18.5 to 19

Limpid, bright, textured, creamy – one sip leaves the mouth filled with scent. Yet Bonneveaux seems to touch an extra special dimension this year, thanks perhaps to the fact that the vineyard was harvested 2 weeks later than usual. Deeply satisfying yet refreshing, one of the star buys of the vintage.

Estimated arrival UK: October 2009

£99/case of 12, in bond UK

£111/case of 6 magnums, in bond UK

Recommended drinking from 2009 to 2012



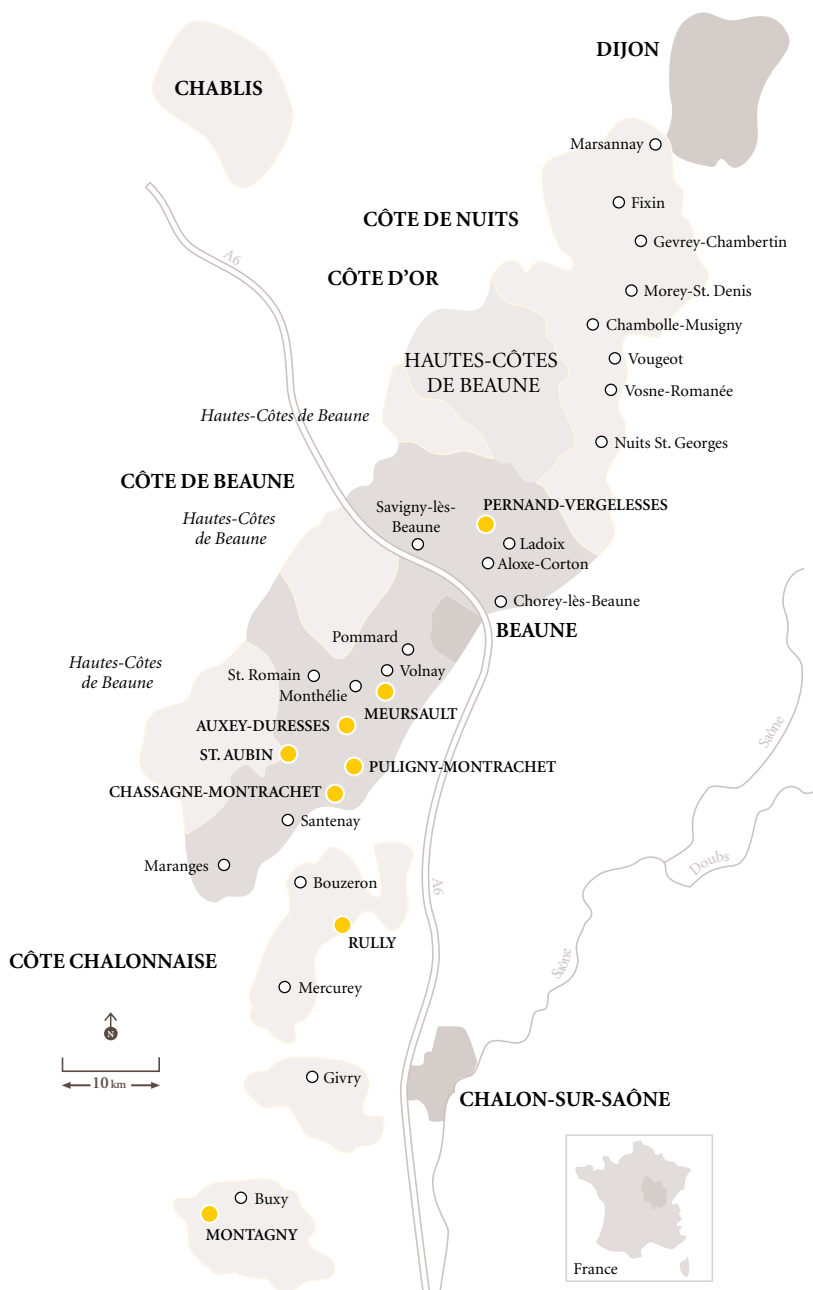
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Burgundy



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